

Executive Chef's Goat Recipe

Featuring Lamb from Hudson Heritage Farms

VIRGINIA'S
Executive
MANSION

GOAT CHOPS

SEARED WITH SALT & PEPPER AND COOKED
IN THE OVEN FOR 10 MINUTES @ 350

TOPPED WITH A BALSAMIC VINEGAR GLAZE
AND SERVED WITH GRILLED ASPARAGUS,
CARROTS, AND ROASTED RED POTATOES



GOAT BURGER

SEASONED WITH
MONTREAL SEASONING
AND PAN SEARED TO
MEDIUM

SERVED WITH CHIPS
AND GRAPES ON A
POTATO BUN

GOAT SHANKS

SAWED IN HALF - PREPARED
OSSO BUCCO STYLE IN TOMATO
PASTE AND VEAL STOCK

COOKED @ 350 FOR 3 HOURS
AND SERVED WITH MASHED
GARLIC POTATOES, AND
ASPARAGUS

GOAT SHOULDER

SEASONED WITH TOMATO PASTE AND
ROSEMARY, SALT & PEPPER - COOKED IN
BEEF BROTH IN THE OVEN WITH ONION
AND POTATOES @ 350 FOR 45 MINUTES

SERVED WITH CARROTS AND POTATO
AND ASPARAGUS



For more recipes, visit our website: www.executivemansion.virginia.gov